

Omelet in a Bag

Serves 2

Gear and Ingredients

- 4 large eggs
- 1/2 cup of your favorite shredded cheese
- 1/2 cup of your favorite omelet fillings, such as diced peppers, onions, ham, sausage and mushrooms
- Salt and pepper
- 2 zip-top, quart-sized plastic bags
- A pot in which to boil water
- Liquid dish soap
- Long kitchen tongs

Directions

1. Light a campfire and wait for the wood to burn down to nice, red coals.
2. Pour a generous squirt of dish soap into your hand and rub it around the outside of your pot. Make sure you fully coat the pot's surface. It sounds silly, but doing this will make cleanup much easier!
3. Fill the pot halfway with water and place it on the coals.
4. While you're waiting for the water to boil, crack two eggs into each zip-top bag. (Be careful not to get any eggshells in the bag—yuck!) Press out most of the air in each bag and seal the bags up. Squeeze and shake the bags until the eggs are beaten well.
5. Open the bags and add cheese and fillings to each. Squeeze out as much air from each bag as you can and seal the bags back up.
6. Use the tongs to *carefully* place each bag in the pot of boiling water. Cook the omelets until the eggs are firm, about 12 minutes.
7. Use the tongs to *carefully* remove the bags from the water. Let the omelets cool for a minute or two. Then, open each bag and roll the omelet out onto a plate. Season each omelet with salt and pepper. Enjoy!

Cleanup: Wash your cooking pot in hot water. If you soaped the outside, the black soot should come right off. If you forgot to soap the outside, just keep scrubbing.